

SERVING LA FOR OVER
ONE HUNDRED YEARS

Appetizers

Marinated Kalamata
Olives & Artichoke **6.00**

Bambino **9.00**
Assorted Cheeses

Soup of the Day **9.50**

Mozzarella Sticks **10.00**
Served with marinara sauce and crudites

Chicken Tenders **18.50**
Served with french fries

Buffalo Wings **18.50**

Calamari Fritti **20.00**
Served with marinara sauce and lemon wedges

Fresh Salads

Includes freshly baked baguette bread

Kale Salad **GF 16.50**
ADD CHICKEN 7 | STEAK 13
Kale, romaine, avocado, red onions, jicama, cherry tomatoes, feta cheese, topped with crunchy quinoa with chipotle dressing

Grilled Shrimp Salad **23.95**
Grilled shrimp, romaine lettuce, parmigiano, tomatoes, cucumbers, red onions, croutons with cilantro lime dressing

Grilled Chicken Salad **GF 23.95**
Chopped grilled organic chicken breast, romaine lettuce, feta cheese, apples, cucumbers, toasted almonds, cranberries with poppy seed dressing

Cobb Salad **GF 23.95**
Chopped chicken, bacon, romaine lettuce, tomatoes, sliced eggs, blue cheese, with balsamic vinaigrette

Seared Atlantic Salmon Salad **GF 23.95**
Seared fresh Atlantic salmon, mixed greens, California tomatoes, cabbage, shredded carrots with balsamic vinaigrette

Angus Steak Salad **GF 23.95**
Ribeye steak over country greens, feta cheese, olives, onions and tomatoes with balsamic vinaigrette

Ahi Tuna Salad **GF 25.95**
Seared imported ahi tuna, mixed field greens, cucumbers, tomatoes, almonds, edamame, tangerines, rice noodles, with miso dressing, soy sauce and horseradish condiment

Dessert

Blueberry Brioche Bread Pudding **12**
Maddalena's Homemade Tiramisu **10**

Chocolate Cake **10**

Carrot Cake **10**

Cannoli **10**

Crème Brûlée **10**

NY Cheesecake **10**

“Buon cibo, buon vino,
buon compagna.”

Maddalena Ribali

Maddalena

RESTAURANT

Breakfast

SERVED DAILY UNTIL 1:30PM

French Toast Plate **18.95**
Brioche toast dusted with powdered sugar and served with sausage links, organic scrambled eggs and fresh fruit

Vegetable Omelette **18.95**
Served with hash browns, fresh fruit and toasted bread

Italian Sausage Omelette **19.95**
Served with hash browns, fresh fruit and toasted bread

Western Omelette **19.95**
Eggs, diced ham, diced green peppers, diced onions, shredded cheese, toasted bread

Chicken Chilaquiles **19.95**
Tortilla chips tossed with homemade tomatillo salsa, onions, grilled chopped chicken breast, cilantro, queso fresco and two organic sunny side up eggs

Ribeye Steak Chilaquiles **25.95**
Ribeye steak, tortilla chips tossed with homemade tomatillo salsa, onions, cilantro, queso fresco and two organic sunny side up eggs

Steak and Eggs **26.95**
7oz. Midwest ribeye steak, served with pasture-raised scrambled eggs, toasted bread, potatoes and fresh fruit

Sandwiches

Chicken Tarragon Sandwich **16.95**
Served with coleslaw and cranberry walnut bread

Italian Meatball or
Italian Sausage Sandwich **16.95**
Handmade meatballs or sausage, marinara sauce, shredded mozzarella cheese, coleslaw on french roll

Mesquite Wood Smoked Turkey Melt **18.95**
COLD OPTION AVAILABLE
Boar's Head mesquite turkey breast, mozzarella cheese, chipotle mayonnaise, lettuce, California tomato on toasted sourdough, served with coleslaw

Grilled Pastrami **20.95**
Lean grilled pastrami, mustard, kosher pickles, mozzarella cheese on toasted rye bread served with housemade coleslaw

Ribeye Sandwich **22.50**
Grilled midwest ribeye, lettuce, tomatoes, grilled onions, mushrooms and aioli dressing on a french roll served with french fries

OUR HOURS OF OPERATION

MONDAY - THURSDAY: 9:30 AM - 5:00 PM
(LAST SEATING)

FRIDAY: 9:30 AM - 6:00 PM (LAST SEATING)

SATURDAY & SUNDAY • NOW OPEN EARLIER!
9:00 AM - 6:00 PM

CLOSED JULY 4 & LABOR DAY

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@MADDALENARESTAURANTLA

Pastas

Spaghetti with Maddalena Meatballs
or Italian Sausage **19.50**
Imported spaghetti, marinara sauce, with choice of either Maddalena meatballs or grilled Italian pork sausage, and parmigiano

Mushroom Ravioli **19.95**
With mushroom shiitake sauce

Eggplant Pasta alla Norma **19.98**
Imported Linguine pasta, eggplant, garlic, onion, Roma tomatoes, olive oil, fresh basil

Chicken Alfredo **22.95**
Penne pasta, diced grilled organic chicken breast, creamy alfredo sauce, parmigiano

Meat Lasagna alla Bolognese **23.98**
Handmade lasagna layered with lean beef & Italian sausage ragu, mozzarella, parmigiano, creamy bechamel, marinara sauce and basil

Gourmet Lobster Ravioli **25.98**
Roasted bell pepper sauce

Linguine with Scampi **27.95**
ADD SHRIMP (3 PIECES) \$12
Sautéed shrimp over linguine, green onions, bell peppers, mushrooms, garlic, white wine and olive oil

Pasta Pescatore **28**
Linguine pasta, pink vodka sauce, scallops, shrimp, clams and olive oil

Filet Mignon Stir Fry **28.95** **SPICY**
Tender filet over linguine, California tomatoes, onions, garlic, serrano chili, house marinade, garnished with cilantro

Shrimp Alfredo **29.98**
Sautéed shrimp, Penne pasta, creamy alfredo sauce, parmigiano

Specialties

Chicken of the Day **24.50**
Chicken breast served with pasta and vegetables

Atlantic Seared Salmon **29.00**
7oz. seared Canadian salmon topped with creamy dill sauce, served with rice medley, and seasonal vegetables

Pacific Sea Bass **38.00**
7oz. seared imported sea bass topped with lemon butter sauce, served with mashed potatoes and seasonal vegetables

Midwest Bone-In Short Ribs **39.00**
Cabernet reduction sauce, polenta, organic vegetables

New Zealand Rack of Lamb **42.00**
4 marinated and seared lamb chops, drizzled with balsamic glaze served with yukon gold mashed potatoes and seasonal vegetables

Creekstone Midwest Prime Rib **45.00**
AVAILABLE FRIDAY-SUNDAY
Served with yukon gold mashed potatoes and seasonal garden vegetable

VF VEGETARIAN **GF** GLUTEN FREE **★** CHEF'S PICK

737 LAMAR STREET LOS ANGELES, CA 90031 | 323.986.2360 | SUMMER 2025

THE STORY BEHIND MADDALENA RESTAURANT AT SAN ANTONIO WINERY

Founded in 1974, the Maddalena Restaurant is a heartfelt extension of San Antonio Winery's family legacy—brought to life by the incredible vision of Maddalena Riboli. Born in Piedmont, Italy, in 1922, Maddalena immigrated to the U.S. in 1929 at the age of 7 years old. After marrying Stefano Riboli in 1946, she became an essential force behind the winery's growth, championing the idea of pairing fine wine with authentic, home-style Italian cuisine.



MADDALENA'S DREAM BECAME A REALITY

with the opening of the restaurant inside the winery—one of California's first winery restaurant. Her menu featured traditional dishes inspired by her Italian roots, such as Maddalena's homemade tiramisu, hearty lasagna, and her signature sauces, all made with love and traditional Italian ingredients.

Bringing her mother's culinary vision to the next generation, Cathy Riboli-Colombatti, Maddalena's daughter, played a vital role in developing and expanding the restaurant and hospitality division. Cathy helped bring her mother's passion and beloved recipes to life, ensuring that guests not only enjoy a meal but experience the warmth and heritage of the Riboli family.



VISIT THE WINE SHOP TO
PURCHASE MADDALENA'S
COOKBOOK!

Together, Maddalena and Cathy created more than just a restaurant—they built a destination where family, food, and wine come together. Today, the Maddalena Restaurant remains a cherished part of the San Antonio Winery. A cultural and historical landmark in LA where guests are invited to share in the family's tradition of hospitality, Italian cooking, and award-winning wines.

Sempre Avanti THE RIBOLI FAMILY



MADDALENA
COOKBOOK

Recipes from San Antonio Winery's Matriarch Maddalena Riboli